

VALENTINE'S DAY \$95

LAGNIAPPE

BURRATA

Texas Caviar, Confit Tomato, Herb Oil, Crispy Basil, Grilled Corn Bread

APPETIZERS

Choice of

VICTORIA'S VALENTINE SALAD

Pickled Strawberry, White Asparagus, Spiced Pecans, Humboldt Fog, Candy-Garlic Vinaigrette

PATTI'S CEVICHE

Snapper, Mint, Lime, Kumquat, Black Truffle Dust

"CUPID" YVONNE OYSTERS

Crabmeat, Champagne Cream, American Caviar

SEAFOOD MEZCAL MARTINI

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain, Charred Lime-Chipotle Dressing

SAFFRON TOMATO SOUP

Mussels, Pancetta, Fennel Grilled-Cheesy Croutons

CRISPY THAI SHRIMP

Cabbage Slaw, Thai Chili Sauce, Cilantro-Aioli

SEARED STEAK CARPACCIO

Peppercorn Crust, Mache, Pecorino, Lemon-Arbol Aioli

Split meals are not permitted. An automatic 20% gratuity will be applied to all bills. No split checks for parties of 6 or more.

ENTREES

Choice of

HALIBUT A' LA CARTOCCIO-TABLE SIDE FOR TWO (+\$20)

Crabmeat, Shrimp, Leeks, Fennel, Sliced Black Truffles

THAI-STYLE FRIED SNAPPER FOR TWO

Red Curry Gastrique, Thai Barbeque Sauce

GRILLED LAMB CHOPS

Watercress Apple Salad, Roasted Yukon Gold Potatoes, Chimichurri Sauce

SEAFOOD CORN CHOWDER

Clams, Crawfish Tails, Red Fish, Andouille, Creamer Potatoes, Chili Oil

GULF FLOUNDER NANTUA

Crawfish, Fennel, Heirloom Carrots, Rapini

PERI PERI CORNISH HEN

Farro, Pure Luck Feta, Arugula, Toasted Almonds, Preserved Lemon, Salsa Verde

BEEF SHORT RIBS

Chipotle Jus, Mustard Green-Soft Egg Ravioli, Charred Corn Grits, Pickled Chard, Rapini

DESSERT

CHOCOLATE TRIO FOR TWO

Raspberry Mousse-Gold Flakes, Spiced Pecan Bourbon Balls-White Chocolate Lavender Truffles, Satin Flourless Chocolate Cake

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Salted Caramel Sauce

LONG STEMMED STRAWBERRIES

Dark and White Chocolate, Abstract Flavors

VELVETY KEY LIME CHEESECAKE

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

